

MIKE TRIVET

Chef

INFO

ADDRESS

143 Main Ave, Nashville, TN,
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SKILLS

Desserts

Baking

Leadership

Hygiene Awareness

PROFILE

Creative and forward-thinking Chef with 10 years of experience in French, Italian, and American cuisines.

EMPLOYMENT HISTORY

Chef, The Cobbler

Atlanta, GA

Jan 2013 - Nov 2017

As a Chef at The Cobbler, I work in a fine dining authentic French restaurant. My daily responsibilities include:

- Leading Chef in a team of six Chefs doing an average of 250 pax a day.
- Designing new menu options with the venue's management
- Assigning work to the prep Cooks and Sous Chefs
- Taking daily inventory of produce, meats, and dairy products
- Training and recruitments of all kitchen staff
- Managing relationships with food suppliers and vendors

Chef, Rhinos

Atlanta, GA

Nov 2010 - Jan 2013

As a Chef at Rhinos, I worked in an American casual dining setting. My daily responsibilities included:

- Working with the kitchen staff to make stock was are prepped, cooked, and ready for service
- Ensuring all sanitation and food safety guidelines are met around the clock
- Suggesting ingredient alternatives for customers with diet restrictions.
- Maintaining oversight on a daily basis in a high paced kitchen environment

Chef, Maggiano's Pizza

Atlanta, GA

Jan 2007 - Jan 2013

As a Chef at Maggiano's Pizza, I was responsible for cooking pasta in a fine dining setting. My responsibility included:

- Daily food preparation
- Stocking and ordering produce
- Cooking fresh orders of pasta, per each ticket
- Coordinating with the other chefs to make sure orders were delivered on time
- Cleaning and sanitizing the workstation throughout the day

EDUCATION

Culinary School of Atlanta

Atlanta, GA